

# AMBROSIA 客道 : The Magazine of The International Culinary Institute

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Volume 5 March 2018

Article 2

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March 2018

## Cover

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### Recommended Citation

(2018) "Cover," *AMBROSIA 客道 : The Magazine of The International Culinary Institute*: , Article 2.  
Available at: <http://repository.vtc.edu.hk/ive-hosts-ambrosia/vol5/iss1/2>

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# AMBROSIA 客道

THE MAGAZINE OF THE INTERNATIONAL CULINARY INSTITUTE • MARCH 2018 三月號

## THE FUTURE OF FOOD

Clean meat and  
edible insects

未來食糧:  
人造肉類與食用昆蟲

## SAKE IN THE SPOTLIGHT

Japanese rice wine  
goes global

清酒的進擊:  
日本米酒邁向世界

## VIRGILIO MARTINEZ

Cooking with the altitudes  
and ecosystems of Peru

以海拔區和生態系統特色入饌的佳餚